

Double IPA

- Gravity **19.5 BLG**
- ABV ---
- IBU **84**
- SRM **11.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------|-------|-----|
| Grain | Pale Ale Strzegom | 5 kg | 80 % | 6 |
| Grain | Monachijski Strzegom | 1 kg | 80 % | 16 |
| Grain | Karmelowy czerwony Strzegom | 0.5 kg | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Zeus | 50 g | 60 min | 15.9 % |
| Boil | Zeus | 10 g | 20 min | 15.9 % |
| Boil | Simcoe | 10 g | 20 min | 11.9 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 11.9 % |
| Aroma (end of boil) | Zeus | 10 g | 0 min | 15.9 % |
| Dry Hop | Zeus | 20 g | 6 day(s) | 15.9 % |
| Dry Hop | Simcoe | 70 g | 6 day(s) | 11.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| US WEST COAST M44 | Ale | Dry | 11 g | --- |